

# BRAND PROTECTION FOR BREWERIES



Sustainable Solutions for Health,  
Productivity and the Environment.



# Experts in Brand Protection for Breweries...

We understand how vital protecting your company's "Brand" is to the well-being of customers you serve and the ongoing success of your business. The Brewing process poses unique challenges for a Sanitation program. The process by its nature is far more complex than other beverage sanitation markets.

RMC has a comprehensive program that addresses the diverse elements of a brewery plant:

- Malt Finishing
- MashTun
- Lautertun
- Wort Kettle
- Hot Wort Tank
- Plate Cooler
- Yeast Pitching
- Fermenting Tanks
- Centrifuging
- Aging
- Filtration & Carbonation
- Bright Beer tanks
- Storage

## The Brewing House

The Brewing House has tough soils due to the brewing process such as baked on proteins and carbohydrates, including calcium and magnesium, and beerstone deposits on the brewing equipment. Your facility must have a properly engineered CIP system with correct spray ball placement, and pumps providing proper flow rates.

## Packaging

Packaging is also a critical component of your process with unique problems in cleaning and maintaining pasteurizers, fillers and rackers. Efficient packaging requires the art of track lubricants and an integrated HACCP-based approach to sanitation. RMC has a full track treatment program ranging from dry lubricant technology to synthetic fatty acid surfactant blends.

Our Food Safety Specialists will design a comprehensive program to meet your most difficult soil and microbiological challenges.

Our 31-Point Service Program identifies sustainable solutions to provide:



Improved worker safety



Chemical usage efficiency



Reduced water and energy use



For more information visit  
[www.rochestermidland.com](http://www.rochestermidland.com)  
or call 1.800.836.1633 today.

